



### A Delightful Macaroni Dessert

Recipe: MACARONI FRUIT PUDDING

$\frac{1}{2}$  Package Skinner's Macaroni 1 Qt. boiling water  
1 Tablespoonful salt  
Add Macaroni slowly to rapidly boiling salted water, boil uncovered 10 to 12 minutes. Drain, rinse with cold water.

#### CUSTARD

$\frac{1}{2}$  Cup sugar  $\frac{1}{4}$  Tsp. salt  
 $\frac{1}{4}$  Tsp. cinnamon 3 Cups scalded milk  
4 Eggs  $\frac{1}{2}$  Cup raisins.

Beat eggs slightly, add sugar, cinnamon and salt, then slowly add scalded milk. Strain and add to seeded raisins cut in halves. Line a well buttered mold with the cooked macaroni. Pour in custard. Bake in a pan of water in moderate oven until firm. Turn out on platter, garnish with canned plums and slices of cooked apples. Serve with plum juice boiled thick.

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# Toothsome New Ways of Serving SKINNER'S Macaroni



**MACARONI SOUP.** Crack 1 large soup bone, cover with 34 quarts of cold water and simmer for 2 hours. Remove bone and bring the liquid to the boiling point. There should be 3 quarts of liquid. Add salt to taste and add 1 large package Skinner's Cut Macaroni. Simmer slowly, so as not to stop the boiling, and cook until it is tender. Heat 3 cups canned tomatoes and strain them in the Macaroni. Add 1 pound grated cheese and pepper and cook 10 minutes longer. A most economical and nourishing soup and a good one to serve to children.



**MACARONI AND BACON.** Boil half a package of Skinner's Macaroni in plenty of boiling, salted water for 12 minutes; it must be tender but not pulpy. When cooked sufficiently drain it thoroughly. Melt 4 tablespoons of butter in a saucepan, put in the Macaroni, and stir over the fire until quite hot; season it nicely with salt and pepper. Cut 1 pound of bacon into slices, roll each slice up, and put in a skewer; place the skewer with the bacon on a baking tin and put in the oven. When the bacon is cooked, turn out the Macaroni into a hot dish, arrange the rolls of bacon around it, and serve very hot.



**MACARONI DRESSING FOR FOWL.** Chop fine a sufficient quantity of cooked Skinner's Macaroni to stuff the fowl. Cook and chop the liver and other giblets of the fowl, mix with the Macaroni, season with grated onion, salt and pepper, using chopped peppers if liked, about a tablespoon each of peppers and onion, and stuff the fowl lightly. If stuffed tightly it will swell and be too dense. Add sage if desired.



**MACARONI CROQUETTES.** Prepare 1 cup of Skinner's Cut Macaroni. Melt 2 tablespoons butter in a saucepan, into this stir 3 tablespoons flour, add seasonings consisting of 1 teaspoon salt, 1 teaspoon paprika. To this add one cup milk, cream, or tomato puree and stir until the sauce boils. Add macaroni and 3 tablespoons grated cheese, also 3 tablespoons minced ham, then mix and turn out on a buttered plate to cool. When cold, form into cylinder shapes, each croquette consisting of a tablespoonful. After dipping them in a beaten egg, roll in grated cheese and bread crumbs, then fry for one minute in piping hot fat. Can be served with tomato sauce, if desired.



**MACARONI ON TOAST.** To 1 cup of thick strained tomato pulp, add a pinch of baking soda, 1 tablespoon each of butter and sugar, 1 level teaspoon of salt, 1 teaspoon of pepper, and 1 cup of hot milk thickened with 1 heaping tablespoon of flour. Cook until thick and smooth and add 1 pint of cooked Skinner's Macaroni. Simmer 5 minutes and pour over squares of nicely browned, buttered toast. Serve at once.



**MACARONI AND HAMBURGER STEAK WITH TOMATOES.** Prepare  $\frac{1}{2}$  of a large package of Skinner's Macaroni. Chop 6 onions and fry in 2 tablespoons of butter, add 5 bay leaves, 1 lb. pounds hamburger steak and cook for  $\frac{1}{2}$  hour. Then add 1 cup of water, 1 quart canned tomatoes, 1 large chopped pepper and salt to taste. Cook slowly for 1 hour. Place in a large, hot dish, grate a little cheese over top of it, garnish with Macaroni and serve.

HERE is a page of recipes for SKINNER'S Macaroni—some old, some new—mostly new. Particularly delightful and unusual, you will find, is the dish of SKINNER'S Macaroni Fruit Pudding illustrated above—custard and macaroni, mixed with chopped nuts, raisins, or fruit; garnished with canned plums and candied apple slices, and served with plum juice as a sauce. Sounds toothsome, doesn't it?

Besides soups and desserts, SKINNER'S Macaroni is a healthful, economical and convenient food product, served as an entree.

Cut out and try some of the tested recipes on this page. Get a package or two of SKINNER'S Macaroni at your grocers TODAY.

### 141 Tested SKINNER Recipes 4c.

Send us 4c. to cover cost of postage and mailing and we shall be glad to send you these recipes showing you how to make a variety of new and savory dishes with SKINNER'S Macaroni, SKINNER'S Spaghetti, and SKINNER'S Egg Noodles.

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World's Largest Macaroni Manufacturers  
Omaha, U. S. A.



**MACARONI AU GRATIN.** Boil a quantity of Skinner's Macaroni and when cooked and drained, place in a pie dish. In a small saucepan place an ounce of flour, 2 cups of grated cheese, a level teaspoon of mustard, half a teaspoon of salt. Stir in slowly 1 pint of milk, and form a smooth paste. Stir the mixture over the fire until the first bubble of boiling appears. Remove the saucepan, and continue the stirring for a second or two to prevent curdling. Pour the cheese sauce thus made over the boiled Macaroni, sprinkle a layer of bread crumbs over the sauce, and grate a little cheese over the crumbs. Bake the dish in a hot oven for a quarter of an hour until it is nicely browned on top.



**SAVORY MACARONI WITH HAM.** Put 4 packages of Skinner's Cut Macaroni in boiling, salted water, add 1 tablespoon of butter and cook until tender, drain and cool. Put into a saucepan 1 tablespoon of butter, let it get quite hot, then add the Macaroni; stir over the fire for a few minutes, add 1 tablespoon grated cheese, salt and pepper and milk or cream. Butter a small pudding dish, sprinkle a layer of 1 pound chopped ham on it, then a layer of the Macaroni and proceed thus until the Macaroni and ham are used up. Cover the surface with a few fine bread crumbs and bake for 10 minutes in a hot oven.



**FISH AND MACARONI MOLD.** Break 1 pound of Skinner's Macaroni into 1 inch pieces, all except 3 or 4 sticks, and cook in boiling, salted water until tender. Remove all bones from 2 cups of fish and separate into flakes. Season to taste with salt, pepper and paprika, add cooked Macaroni and just enough thick white sauce to moisten. Butter a mold, arrange the long strips of cooked Macaroni in a conventional design on the bottom of the mold and fill with the Macaroni and fish mixture. Steam 1 hour and then invert on a serving dish. Garnish with water cress, slices of lemon and stuffed olives. Serve with cream sauce.



**MACARONI A LA LYONNAISE.** Put 2 pounds of beef, well larded with strips of salt pork, 2 chopped onions and 1 clove of garlic in a covered kettle on the back of the stove; let it cook slowly until it throws out its juice and is a rich brown; add 1 quart of tomatoes seasoned with pepper and salt and allow the mixture to simmer for about 2 hours. Break the desired quantity of Skinner's Macaroni into boiling water and boil about 10 or 12 minutes until tender, drain and blanch. Put a layer of the boiled Macaroni in a pudding dish, cover with some of the above mixture, then a layer of grated cheese and so on in layers until the dish is filled; place in the oven and bake half an hour. Serve around the meat, placed in center of platter.



**MACARONI WITH HOT SAUCE.** Break the desired quantity of Skinner's Macaroni into boiling water, boil 10 or 12 minutes; drain and blanch. Prepare a white sauce with cream or milk and a generous supply of butter. To 14 pints of the sauce add a tablespoon of cayenne pepper, 1 teaspoon of mustard, rubbing them with the salt and flour into the butter. Put Macaroni in a pudding dish and pour the sauce over, and heat in a hot oven.

